

Article

# Antioxidant and Antibacterial Peptides from Soybean Milk through Enzymatic- and Membrane-Based Technologies

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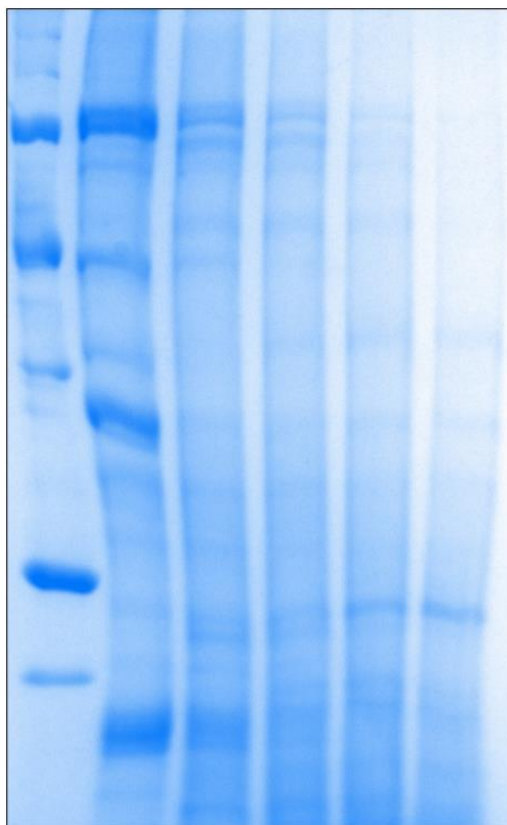
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## Supplementary Materials



**Figure S1.** Image of polyacrylamide gel electrophoresis of native soybean milk and enzyme-hydrolyzed soybean milks.